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L10: Entry 19 of 19

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TITLE: PREPARATION OF REFINED SAKE (LIQUOR)

PUBN-DATE: September 16, 1981

INVENTOR-INFORMATION:

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ABSTRACT:

PURPOSE: To prepare a refined sake having an aroma like fruit wine, by saccharifying powdered rice by an enzyme, purifying the saccharified solution by active carbon, anion and cation exchange resins to give a purified saccharified solution which is adjusted to have a specific concentration, followed by blending the solution with a koji (malted rice) obtained by inoculation and cultivation of Aspergillus usamii and yeast culture.

CONSTITUTION: Powdered rice is boiled, liquid enzyme, e.g., α -amylase, etc. and water are added to the boiled rice, which is liquefied, and a saccharifying enzyme, e.g., β -amylase, glucoamylase, etc. is added to the liquefied rice so that it is saccharified. The saccharified solution is purified by active carbon, anion and cation exchange resins to adjust its concentration to a Baume' degree about 10~15°. While a koji obtained from Aspergillus usamii is prepared, and about 100~200pts.wt. saccharified solution is blended with about 20~70pts.wt. koji and yeast culture, to carry out fermentation. After several days, about 200~400pts.wt. saccharified solution is added additionally, and when an alcohol concentration is about 8~12wt%, about 500~700pts.wt. saccharified solution is added further. When an alcohol concentration is about 8~12wt%, fermentation is stopped to give a refined sake.

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